

Carrot Cake Recipe (Adapted from Mary Berry)

Ingredients

For the Sponge:

- 350g self-raising flour
- 1 level tsp baking powder
- 225g light muscovado sugar
- 75g chopped walnuts
- 150g grated carrots
- 3 ripe bananas mashed
- 3 large eggs
- 225ml sunflower oil

For the Topping

- 12 x walnut halves (30g) for decoration
- 200g full-fat cream cheese
- 50g unsalted butter, softened
- 150g icing sugar, sifted
- Grated zest of half an unwaxed orange
- 2 teaspoons of orange juice.

Method

Preheat the oven to 180°C/Fan 160°C/Gas 4. Grease a 23cm (9 inch) deep square cake tin and line the base with baking parchment.

Measure all the ingredients for the cake into a large bowl and beat well until thoroughly blended and smooth. Turn into the prepared tin and level the surface.

Bake in the pre-heated oven for 1 hour until the cake is well risen and shrinking away from the sides of the tin. Leave to cool in the tin for a few minutes then turn out, peel off the parchment and finish cooling on a wire rack.

For the topping, measure all the ingredients, except the walnuts, into a bowl or into a food processor, and blitz until smooth. Spread and decorate using the walnuts.

Recipe adapted from Mary Berry's Baking Bible